

GCSE HOSPITALITY PORTFOLIO PRACTICAL WORK

Guide to appropriate mark band when marking practical skills



The scenario set for each of the 3 Portfolio tasks will determine the type of dish to be prepared and served. The table below sets out the skills that are considered appropriate for each mark band as a **guide** when marking. The level of **competence when executing** a skill should be the deciding factor when placing work in the most appropriate mark band and awarding marks

Skills	Mark band 1 - Recipes using	Mark band 2 - Recipes using	Mark band 3 - Recipes using
Sauces	Convenience products e.g. gravy granules/powders Ready made sauces e.g. chilli Packet sauces	All in one sauce Blended sauces e.g. custard Fruit based e.g. coulis	Roux sauces e.g. bechamel/velouté Egg based e.g. custard and hollandaise
Pastry making	Chilled ready rolled pastry of any type	Frozen flaky Filo Pastry mix	Flaky Shortcrust Rough puff Choux
Cake making	Convenience cake mixes	All in one method Melting method Rubbing in method	Creaming method Whisking method
Bread making	Convenience bread making mixes of any type	Recipes using baking powder or baking soda as the raising agent e.g. scones, soda/wheaten bread	Yeast based doughs - refer to specification for examples Pancake batter
Methods of cooking The band for cooking methods will usually depend on the food commodity being cooked and a candidate's ability and confidence in suitably preparing the food and cooking it. Examples for eggs and fish are provided as a guide.	Commodity example: Eggs - boiled Fish - steamed	Poached egg using an egg poacher pan Fish with egg and crumb shallow fried	Poached eggs in water Battered fish - deep fried

Examples to show comparisons of practical outcomes in different skill bands – not in any particular order

Mark band 1	Mark band 2	Mark band 3
Porridge using instant packs	Melon	Dishes involving segmented citrus fruit
Sandwiches with simple fillings e.g. ham	Sandwiches with fillings requiring skills to prepare e.g. egg and cress	Rolled sandwiches - well handled
Garlic bread using bought bread	Wheaten bread/Soda bread Sweet and savoury scones	Yeast bread of any type Pancakes
Dishes made with ready rolled pastry	Dishes made using frozen pastry	Dishes made using handmade pastry e.g. shortcrust, flaky, choux
Convenience cake mixes	Crumbles Boiled cakes	Meringue Victoria sandwich mixture Whisked egg sponge mixture
Ready-made custard sauce Dishes using convenience sauces e.g. Prawn Cocktail/Bolognese sauce	Blended sauces e.g. custard sauce Pasta dishes using home-made sauces	Egg based sauces e.g. egg custard sauce/ Hollandaise sauce
Boiled eggs	Scrambled egg, poached egg using pan, fried egg	Egg poached in water Omelette
Convenience accompaniments e.g. frozen rice, potato wedges, roast potatoes, bread rolls	Boiled rice/pilaff/potato wedges/roast potatoes	Deep fried potato accompaniments
Vegetable soup	Puree soups	Roux based soups
Simple desserts e.g. Eton mess	Non gelatine cheesecakes Fruit crumble	Dishes using gelatine Meringue based desserts Soufflé – hot or cold Pastry based puddings
Simple traybakes e.g. 15's	Tray bakes involving a number of layers – base/middle layer/topping	Traybakes involving complex skills e.g. caramel squares

This list has been drawn up as a guideline and is not exhaustive. Recipes selected by candidates should be considered carefully as those that include more complex skills may not necessarily achieve mark band 3 if the candidate is not confident in executing the skill(s) involved.